

炭火焼肉ぐら Food allergy list ①

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Examination in June 2017 (We will revise when there is change)

MENU	Specified raw materials (7items)							Those equivalent to specified raw materials (20 items)																				
	Egg	Milk	Wheat	Buckwheat (Soba)	Peanut	Shrimp	Crab	Abalone	Cuttlefish	Salmon roe	Orange	Kiwi fruit	Beef	Walnut	Salmon	Mackerel	Soybean	Chicken	Pork	Matsutake Mushroom	Peach	Yam	Apple	Gelatin	Banana	Cashew nuts	Sesame	
Sauce on table																												
Sauce on the customer's table	・	・	●	・		・					・		・				●	・	・				・				・	
Spicy miso on the customer's table	・	・	●	・		・					・		・				●	・	・				・				・	
Grated garlic on the customer's table	・	・	・	・		・					・		・				・	・	・				・				・	
Attached to dish																												
Wasabi	△	△	△	△		△					△		△				●	△	△					△			△	
Lemon	△	△	△	△		△					△		△				△	△	△					△			△	
Beef menu																												
Kalbi : boneless short rib	△	△	●	△		△					△		●				●	△	△					△			●	
Gyutan🍖 : Beef tongue	△	△	△	△		△					△		●				△	△	△					△			●	
Harami : Outside skirt	△	△	●	△		△					△		●				●	△	△					△			●	
Assorted special beef best3🍖	△	△	●	△		△					△		●				●	△	△					△			●	
A5 ranked Sendai beef	△	△	●	△		△					△		●				●	△	△					△			●	
Beef tongue with salt and green onions🍖	△	△	△	△		△					△		●				△	△	△					△			●	
Nakaochi-kalbi : Rib finger	△	△	△	△		△					△		●				△	△	△					△			●	
Nakaochi-kalbi🍖 : Rib finger	△	△	●	△		△					△		●				●	△	△					△			●	
GURA's kalbi part2	●	△	●	△		△					△		●				●	△	△					△			●	
Jukusei-rousu : Aged loin	△	△	●	△		△					△		●				●	△	△					△			●	
Rib steak grilled with rock salt🍖	△	△	△	△		△					△		●				△	△	△					△			●	
Beef offal menu																												
Joumino🍖 : 1st stomach	△	△	●	△		△					△		●				●	△	△					△			●	
Hachinosu🍖 : 2nd stomach	△	△	●	△		△					△		●				●	△	△					△			●	
Korikori🍖 : Aorta	△	△	△	△		△					△		●				△	△	△					△			●	
Hatsu🍖 : Heart	△	△	●	△		△					△		●				●	△	△					△			●	
Wasabi DE shiohatsu🍖 : Heart with wasabi	△	△	△	△		△					△		●				△	△	△					△			●	
Liver🍖	△	△	●	△		△					△		●				●	△	△					△			●	
Gyara🍖 : 4th stomach	△	△	●	△		△					△		●				●	△	△					△			●	
Shimacyou🍖 : Large intestine	△	△	●	△		△					△		●				●	△	△					△			●	
Marucyou🍖 : Small intestine	△	△	●	△		△					△		●				●	△	△					△			●	
Senmai🍖 : 3rd stomach	△	△	●	△		△					△		●				●	△	△					△			●	
Urute🍖 : Gristle	△	△	●	△		△					△		●				●	△	△					△			●	
Pork menu																												
Tontoro🍖 : Fatty pork	△	△	△	△		△					△		△				△	△	●					△			●	
Pork offal menu																												
Butatan🍖 : Pork tongue	△	△	△	△		△					△		△				△	△	●					△			●	
Hormon🍖 : Intestines	△	△	△	△		△					△		△				△	△	●					△			●	
Assorted of variety Hormon🍖	△	△	●	△		△					△		△				●	△	●					△			●	
Nankotsu🍖: Pork cartilage	△	△	△	△		△					△		△				△	△	●					△			●	
Kobukuro🍖 : Pork womb	△	△	△	△		△					△		△				△	△	●					△			●	
Kobukuro🍖 : Pork womb	△	△	●	△		△					△		△				●	△	●					△			●	
Toku-A Gatsu🍖 : A ranked stomach	△	△	△	△		△					△		△				△	△	●					△			●	
Chicken menu																												
Iwaidori-momo🍖 : Chicken thigh	△	△	△	△		△					△		△				△	●	△					△			●	
Iwaidori-momo🍖 : Chicken thigh	△	△	●	△		△					△		△				●	●	△					△			●	

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A la carte menu																												
Yakumi-tofu : Tofu sprinkled with spices	△	△	●	△		△					△		△					●	△	△				△				●
Tonsoku : Pig's trotters	△	△	●	△		△					△		△					●	△	●				△				△
Ninniku-age : Deep fried garlic	△	△	△	△		△					△		△					●	△	△				△				●
Yasaiyaki : Mixed vegetables	△	△	△	△		△					△		△					△	△	△				△				●
Tail-mushi : Steamed boiled oxtail	△	△	●	△		△					△		●					●	△	△				△				●
Kimchi : Chinese cabbage kimchi	△	△	△	△		●					△		△					△	△	△				△				△
Kakuteki : Chinese raddish kimchi	△	△	△	△		●					△		△					△	△	△				△				●
Oikimchi : Cucumber kimchi	△	△	△	△		●					△		△					△	△	△				●				●
Kimchi-moriawase : Assorted kimchi	△	△	△	△		●					△		△					△	△	△				●				●
Moyashi-namul : Bean sprouts namul	△	△	△	△		△					△		△					△	△	△				△				●
Namul-moriawase : Assorted namul	△	△	●	△		△					△		●					●	△	△				△				●
Cyanja : Spicy cod innards	△	△	●	△		△					△		△					△	△	△				△				●
Salad menu																												
GURA's radish salad	△	△	●	△		△					△		△					●	△	△				△				●
Salad with jellyfish	△	△	△	△		△					△		△					●	△	△				△				●
Korean Lettuce	△	△	●	△		△					△		△					●	△	△				△				●
Rice menu																												
Bibimbap (Korean rice dish)	●	△	●	△		●					△		●					●	△	△				△				●
Bibimbap with cheese	●	●	●	△		●					△		●					●	△	△				△				●
Yukhoe bibimbap	●	△	●	△		●					△		●					●	△	△				△				●
Oxtail ojiya : Mixed porridge	△	△	△	△		△					△		●					△	△	△				△				●
Rice	・	・	・	・		・					・		・					・	・	・				・				・
Noodles/Soup menu																												
Reimen : Korean cold noodles	●	△	●	●		●					△		●					△	△	△				△				●
Bibinmen : Korean spicy cold noodle	●	△	●	●		●					△		●					●	△	△				△				●
Onmen : Korean hot noodles	●	△	●	●		△					△		●					●	△	△				△				●
Karai-Onmen : Korean spicy hot noodles	●	△	●	●		△					△		●					●	△	△				△				●
Egg gukbap : Korean rice soup	●	△	△	△		△					△		△					△	△	△				△				●
Karai-gukbap : Korean spicy rice soup	●	△	△	△		△					△		△					△	△	△				△				●
Wakame-soup : Seaweed soup	△	△	△	△		△					△		△					△	△	△				△				●
Karai-soup : Spicy soup	●	△	△	△		△					△		●					△	△	△				△				●
Yasai-soup : Vegetable soup	△	△	△	△		△					△		●					△	△	△				△				●
Tamago-soup : Egg soup	●	△	●	△		△					△		△					●	△	△				△				●
Oxtail soup	△	△	△	△		△					△		●					△	△	△				△				●
Kalbi soup : Boneless short rib soup	●	△	●	△		△					△		●					●	△	△				△				●
Sashimi menu																												
Senmai-sashi : 3rd stomach sashimi	△	△	△	△		△					△		●					●	△	△				△				●
Basashi-yukhoe : Horse meat sashimi	●	△	●	△		△					△		△					●	△	△				△				●
Hachinosu-sashi : 2nd stomach sashimi	△	△	△	△		△					△		●					●	△	△				△				●

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Dessert menu																											
Vanilla ice cream		●															●										
Matcha ice cream		●															△										
Lemon sherbet - Checking -																											
White sesame pudding		●																						●		●	
Coke ice cream float		●															●										
Melon soda ice cream float		●															●										
Soft drink menu																											
Oolong tea																											
Green tea																											
Calpico (Japanese milk-based soft drink)		●															●										
Calpico soda		●															●										
Coke or Pepsi																											
Ginger ale																											
Grapefruit juice																											
Orange juice											●																
Melon soda																											

■ Sauce of yakiniku you can change it to other sauce if you hope. (Some menus cannot be changed)

■ Food allergic substances contained in alcoholic beverages, please check with staff.

■ If there are menus not listed in this list in the store, please check with staff.

Ⓢ : Salt base taste

Ⓜ : Miso base taste

No mark : Soysauce base taste